

2019 Amphitheater Block Chardonnay

VINTAGE: 2019

PICK DATE: 9/24/2019

APPELLATION: SANTA CRUZ MOUNTAINS AVA

ALC/VOL: 13.0%

PRODUCTION: 291 CASES

CLONE: WENTE CLONE, OWN ROOTED

DATE PLANTED: 1981

FERMENTATION: IN BARREL, PARTIAL MLF

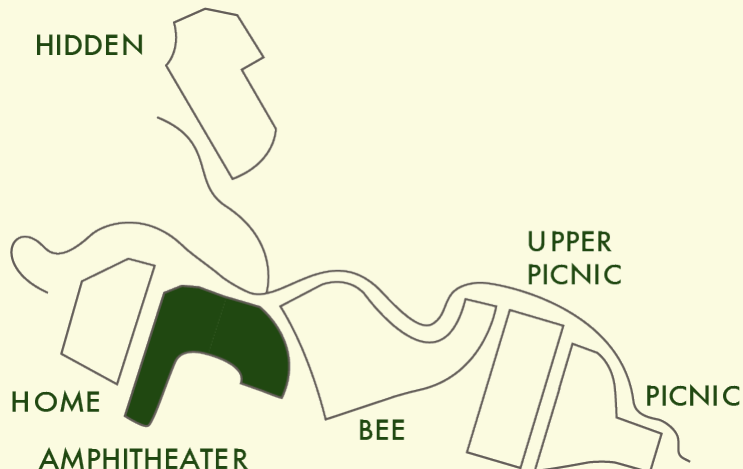
ÉLEVAGE: 8.4% NEW FR OAK/ 24.6% SS

WINEMAKER: SHALINI SEKHAR



THE VINTAGE

The 2019 growing season was cooler than that of 2018. The fruit saw less hang time on the vines than the prior year. With a cooler growing season the 2019 wines showed elegant, yet powerful flavors.



THE WINEMAKING

Fruit is picked at first light to optimize acidity and flavor. After field-sorting, the fruit is whole cluster pressed, then the juice settled for 24 hours before racking to barrel. The wine is fermented in barrel. After 10 months of barrel aging sur lie, the wines are bottled, often without fining or filtration, to capture the delicate flavors and aromas unique to each block.

THE ÉLEVAGE

2019 Amphitheater Block was fermented and aged in barrel and a smaller portion in stainless steel. The barrels came from the Fench cooperages François Frères, Sirugue, Tonnellerie Rousseau, Tonnellerie Ô, and Tonnellerie Remond. 1 of 9 barrels was new oak.

AWARDS & ACCOLADES

90 pts, *Wine Enthusiast*
90 pts, *Prince of Pinot*



AVA: SANTA CRUZ MOUNTAINS

CLONE: WENTE CLONE

ROOTSTOCK: OWN ROOTED

PLANTING DATE: 1981

ACRES: 2

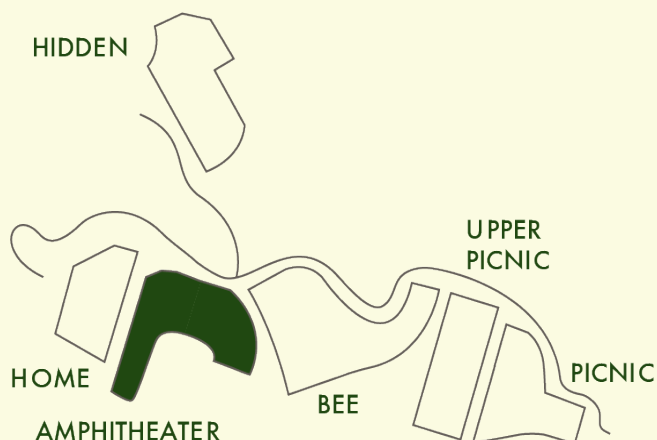
VINE COUNT: 1100

ELEVATION: 780 TO 735 FT

DIRECTIONAL PLACEMENT: SOUTH-FACING

SOIL COMPOSITION: CLAY LOAM

TRELLISING: QUADRILATERAL CORDONS



ABOUT AMPHITHEATER BLOCK

Amphitheater Block is one of three legacy Chardonnay blocks at Spring Ridge Vineyard. Amphitheater Block spans between 780 to 735 feet above sea level. This block is 2 acres in size. Planted in 1981, Amphitheater Block was the second block established at Spring Ridge Vineyard. This vineyard block has a natural half bowl shape from which its name derives. The vines are Wente clone and own rooted.

Amphitheater Block consists of a soil blend of 43% sand, 28% silt, and 29% clay.

ABOUT SPRING RIDGE VINEYARD

Spring Ridge Vineyard sits on an east-facing ridge in the Santa Cruz Mountains. The ridge ascends from 500 to 1700 feet above sea level. The maritime climate of the San Francisco Bay offers cool, crisp mornings and warm, sunny afternoons creating perfect conditions for growing Chardonnay and Pinot Noir. The soil at Spring Ridge Vineyard consists of sedimentary rock, 1 to 3 million years old, at a shallow and mid level depth, perfect for the expression of our grapes. We strive to protect and nurture the entire ecological community of Spring Ridge Vineyard, and are dedicated to steward and replenish the land we inhabit.